



Food Safety and Poultry Products

Food Safety and Sanitation Program
Call 269-7501 in Anchorage or
Toll Free 1-87-SAFE-FOOD

The Department of Environmental Conservation's Food Safety and Sanitation Program recommends the following food safety practices so that you and your family can safely eat poultry products such as chicken, turkey or wild fowl.

Know the Source:

- Make sure any poultry or poultry product you are going to eat is from an approved source. An approved source is one that has a state, local, or federal permit or certification to sell or produce food.
- If the bird is taken from the wild, make sure it was healthy and free from disease.

Handle Safely:

- Do not slaughter or prepare sick or dead poultry.
- If slaughtering poultry or wild birds, refrain from eating and smoking, wear rubber gloves, and wash your hands and tools with soapy water.
- Do not let raw meat touch other foods.
- Wash your hands with soap and water for at least 20 seconds between handling raw and cooked food.
- Refrigerate or freeze immediately.

Clean everything:

- Wash hands with soap and hot water after handling frozen or thawed raw chicken or eggs.
- Wash and disinfect all surfaces and utensils that come in contact with raw poultry or poultry products.

Cook Thoroughly:

- Cook all poultry and poultry dishes to 165 degrees Fahrenheit, or until the center of the product is "piping hot" and no part of the meat is pink. Juices should be clear. Properly cooking poultry will kill any virus that may be present.
- Do not eat raw poultry or poultry products. This includes runny egg whites or egg yolks.
- Do not use raw or soft-boiled eggs in food preparations that will not be heat treated or cooked.